Congratulations on Your Engagement!

Thank you for considering having 31 North Banquets & Catering be an integral part of your Celebration. From a Do-It-Your Self Event to Full Service Catered Events, 31 North Banquets & Catering is here for you. Our Experience ranges from small intimate Weddings to Events that Exceed a guest count of over 900.

Speaking of Exceeding, that is what we are here to do, Exceed your expectations!

Our Passion is to ensure each event is as special and unique as you are - If you don't see something you are looking for let us know and we would be glad to create a customized package for you that fits your tastes and vision.

We are happy to accommodate special requests for dietary restrictions. So, if it is Dairy, Gluten, or other allergies please let us know and we can customize a menu for your guests. Also, we have Vegan and Vegetarian items to chose from. So, whether these requests are for a few guests or for your entire guest list we are here to work with you!

Enclosed is our **2024 Devotion Off-Site Catering Package**, Items that are included in the package, additional items to consider, a list of our Hors D'oeuvres, and Bar Service Packages.

So please review the contents of our packages and give Bernice a Call; She will be more than happy to work with you to bring the wedding of your dreams to life at an affordable price.

Catering - Bar Service - Staffing Services





3 INORTH An Award Winning Venue & Caterer

2024 Devotion - Catering Package

Types of Service

Buffet Style Service there is no additional charge, and our staff can serve your guest in the buffet line to reduce contact **For Plated Service** there is an additional charge of \$445

Customized Menus are Available – Let us Know your Thoughts and we would be glad to create a menu that fits your vision

Hors D'oeuvres — A complete Hors D'oeuvres menu is enclosed

Bar Service is Available, and Pricing is enclosed

Additional Items to Consider

Mashed Potato and Mac & Cheese Bars available

Sweet Stations

Late Night Taco Bar, or Passed & Buffet Style Pizza

Grazing Tables are Available, ask for details - \$12.95 – 18.95 per person

Services Offered Full-Service Catering, Drop-off, Pickup, Party Rentals, Linen Rentals, Staffing Only, Bartenders Only or Full Bar Services

Due to potential Supply Chain Issues some items may have to be substituted

About Us:

Best of the Fox Winner Since 31 North was Created (2012 – 2023)
Twelve Straight Years! Along with the Knot & Wedding Wire Awards.

Recognized by Blissful Blue Jay (a national Blog) as one of the top caters in Illinois - Scrumptious Wedding Food! 6 Amazing Illinois Caterers to Consider for Your Wedding Day! (blissfulbluejays.com)

Woman Owned & Operated

Veteran Owned & Operated

Local Small Business Dedicated to Serving McHenry County and the Surrounding Area

Limited Number of Events per Weekend to Enable us to Focus on YOU & Your Guests

Part of McHenry County Since 1983 Warsaw Inn & CEC Events & Catering

31 North Banquets & Catering

217 Front Street • McHenry IL 60050 • 815-344-0330

www.31northbanquets.com

Proud to be a Women & Veteran Owned & Operated Small Business

The 2024 Devotion Wedding Off-Site Catering Package

Choice of Entrées

Poultry

g Baked Herb Chicken GBBQ Chicken Bone In **Tropical Chicken Breast** 31 G Chicken Marsala Breast 31 Greek Chicken Breast Teriyaki Chicken Breast Chicken Piccata Breast Garlic Encrusted Chicken Cranberry Brie Chicken Lemon Butter Chicken Chicken Fajitas Chicken Kiev Chicken Cordon Bleu Mole Chicken (3.50) Roast Turkey Breast (3.50) Cheese Enchiladas Chicken Risotto

Físh & Pasta

316 Broiled Cod Fillet
316 Grilled Salmon (Add 3.50)
Shrimp Risotto (Add 3.50)
Vegetarian Pasta Primavera
vVegetarian Ricotta Stuffed
Shells
vsi Vegetarian Butternut
Squash (Add 3.50)
vsi 6 Vegetarian Risotto (Add
3.50)
vVegetarian Mostaccioli w/
Marinara

Vegan

Portabella with

Cauliflower Mash (Add 3.50)

Beef & Pork

31 Tender Roast Beef with Gravy

Italian Beef with Rolls *G* Italian Beef with Peppers & Onion Beef Fajitas Black Angus Burgers BBQ Black Angus Beef Ribs (Add 5.80) 31 G 60z Filet Mignon (Add 12.80) 31 G 80z Filet Mignon (Add 16.80) 31 G Prime Rib of Beef (Add 12.80) Beef Brisket (Add 5.30) 12oz Rib Eye Steak (Add 13.80) ^GHoney Baked Ham Polish Sausage & Sauerkraut (Add 3.50) Italian Sausage with Peppers & Onions Brats with Peppers & Onions Roast Pork with Gravy. ^GPulled Pork 31 Bourbon Glazed Pork Loin (Add 3.50) BBQ Baby Back Ribs (Add 5.30) Sausage Risotto Beef Stroganoff Mostaccioli with Meat Sauce

V = Vegan or Vegetarían 31=Guests Favorítes G = Gluten Free

CONSUMER ADVISORY: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

Above Choices are Buffet Style. With full service the above choices can be served Buffet Style or Individually Plated

Our Chef can Customize a menu for your guest with Dietary Restrictions

Pricing 1 Entree 15.15 2 Entrees 18.00 3 Entrees 19.80

Salads & Sides Included - Choices shown on Includes Page
Add 7.75% Sales Tax • Gratuity not Included

31 North Banquets & Catering

3 NORTH BANQUETS & CATERING

JORTH An Award Winning Venue & Caterer

All 2024 Devotion Wedding Off-Site Catering Packages Include

Tasting for Two
Hawaiian Rolls & Butter

----- Choose 1 ----

Salad

31 North Signature Salad Garden Salad Caesar Salad Greek Salad (Add 3.50) Coleslaw Spinach Salad with Strawberry & Walnuts (Add 3.50) Caprese Salad (Add 3.50) Wedge Salad (Add 3.50) Chilled Fresh Fruit with Sprig of Mint (Add 3.50)

Vegetables

Green Beans
Green Bean Almondine
(Add 3.50)
Trio of Vegetables
Zucchini Medley
Glazed Carrots
Smashed Peas with
Shallots & Butter (Add

3.50)
Grilled Asparagus Spears
(Add 3.50)
Tomato & Cucumber
Salad

Sour Cream Cucumber
Salad with Dill

Choose 3

Starches
Creamy Mashed
Potatoes
Garlic Mashed Potatoes
³¹ Mashed Red Potatoes
Mashed Sweet Potato
Roasted Sweet Potato
Parslied Red Potatoes
Rice Pilaf
Baked Potato
³¹ Rosemary Roasted

Potatoes
Cavatappi Pasta with
Spinach & Roasted
Red Peppers

Starches

Mac & Cheese
Pasta Primavera
Garlic Bread
Spanish Rice
Mostaccioli
Smashed Red Potato
Au Gratin Potato
Hot German Potato
Salad (Add 3.50)
Twice Baked
Potatoes (Add 3.50)
Potato Salad

Kids Menus: Chicken Tenders, Mac & Cheese, & Fruit Cup Our Chef can Customize a Menu for your guests with Dietary Restrictions

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Packages Upgrades

Bar Services – See our Off-Site Bar Service Packages
Chinette Paper Plates, Fine Paper Napkin, & Reflective Plasticware 2.80
Black, Clear or White Plastic Plates, Napkins & Reflective Plasticware 3.80
China Dinner Plate, Salad Plate, Bread Plates, 2 Forks, & a Knife 6.80
Glassware add 1.95 • Cake Plate & Fork 1.95

Bread Baskets 2.00 • Salt & Pepper Shakers 2.50 • Water Carafe w/ Drip Tray 5.00
Your Choice of Color Table Linen & Cloth Napkins 3.25 per Person
Service Staff for Set up, Clean up, and Service Available (Hourly Rates Applies)
Delivery Vehicle Fee 118.30 (Price varies for Venues more than 20 Miles from McHenry)

Delivery Area is Up to 1 Hour Drive from McHenry Disposable Wire Rack with 2 Sternos Fuel 19.80 Stainless Chafing Dishes with 3 Sternos Fuel 38.85 Table Runners (Silk 5.80 or Cheese Cloths 3.80) Grazing Table 12.95 – 18.85 per person

Add 7.75% Sales Tax • Gratuity not Included 31 North Banquets & Catering

217 Front Street – McHenry IL 60050 • 815-344-0330 Proud to be a Veteran Owned & Operated Small Business

10/23

Additional Off-Site Catering Items to Consider

Mashed Potato Bar

Choice of Creamy Whipped Idaho, Yukon Gold, Red Mashed Potatoes, or Sweet Potatoes, Ready to be Individually Topped with Butter, Garlic Infused Butter, Apple Wood Bacon, Shredded Cheddar Cheese, Chives, Salsa, Caramelized Onion, Jalapenos,

Sour Cream, or Brown Sugar – for Sweet Potato Only 6.85 per person – choose up to 6 sides

Mac & Cheese Bar

Our 4 Cheese blend mixed with Marconi Ready to be Individually Topped with Toasted & Buttered Crumbled Breadcrumbs, Apple Wood Bacon, Shredded Cheddar Cheese, Chives, Steamed Broccoli, Hot Dog Bites, Jalapenos, Salsa, or Shredded BBQ Pork (Add 2.85)

6.85 per person – choose up to 4 sides

Sweet Station

Chocolate Dipped Strawberries, Gourmet Cookies, Brownies, Kolachkis, Assorted Mini Pastries, Lemon Bars, Cannoli, Chocolate Dipped Pretzels, Limoncello Shooters, Mini Cheesecakes, Carrot Cake Shooters, Double Chocolate Shooters, Moose Cups, Fruit Tarts, Salted Carmel Bread Pudding, Apple Studdle, Pumpkin Cheesecake or Fresh Fruit Kabobs

7.10 for 3 Pieces per Person - choice of 5 9.85 for 5 Pieces per Person - choice of 8

Late Night Taco Bar

Soft and Hard Shell Tacos, Ground Beef, Grilled Chicken, Lettuce, Shredded Cheese, Tomatoes, Salsa, Jalapenos, Sour Cream, or Cilantro. Guacamole (Add 3.50)

5.30 per person

Late Night Pizza
Cheese, Peperoni or Sausage Pizza
3.50 per person

Add 7.75% Tax • Gratuity not included

CONSUMER ADVISORY: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase

your risk of foodborne illness

31 North Banquets & Catering

Hors D'oeuvres Selection

Hot Hors D'oeuvres

Chicken Skewers • Beef Skewers • Buffalo Hot Wings • Old Bay & Honey Wings • Vegetable Quesadilla • Assorted Mini Quiche • Vegetable Egg Rolls • Bacon Wrapped Chestnuts • Spinach Spanakopita • Mini Brats • Asparagus Wrapped in Phyllo Dough with Asiago Cheese • Beef & Mushroom Brochettes • BBQ Meatballs • Swedish Meatballs • Mini Pot Stickers • Brie & Cranberry in Phyllo Dough • Brie & Apricot in Phyllo Dough • Mini French Toast Bites • Apple Wood Smoked Bacon Skewers with Maple Syrup Dipping Sauce • Mini Black Angus Burgers • Mini Potato Pancake with Apple Sauce • Loaded Mashed Potato Shooter • Italian Sausage Stuffed Mushroom Caps

Cold Hors D'oeuvres

Fresh Fruit Kabobs • Imported Cheese and Cracker Tray • Fresh Vegetable Platter with Humus and Ranch • Fresh Mozzarella with Basil, Tomato & Balsamic Glaze • Italian Antipasto Skewer • Bruschetta on a Baguette • Thai Beef Topped Cucumber • Mini Assorted Ham & Turkey Sandwiches on Hawaiian Rolls • Anti-pasta Bites • Chicken Salad topped with Caramelized Walnuts and a Balsamic Glaze in a Phyllo cup • Watermelon cube, Fig Jam & Honey • Mediterranean Crostini • Fruit Crostini

Premium Hors D'oeuvres Selection

Hot Hors D'oeuvres

BBQ Short Rib Skewer with a Roasted Yukon Gold Potato • Bacon Wrapped Tater Tot Bombs
• Crispy Coconut Shrimp • Mini Crab Cakes • Seafood Stuffed Mushroom Caps • Crab Rangoon • Crispy Sweet and Sour Tofu Skewer with a Sesame dusting • Sweet and Sour Chicken Skewer with a Sesame dusting • Crab Rangoon
• Mini Street Taco • Tomato Soup Shooter with Grilled Cheese • Bacon Wrapped Filet Mignon Bites

Cold Hors D'oeuvres

Crostini (Choose 1: Strawberry & Goat Cheese, Beef Tenderloin with Caramelized Onion and Horseradish Aioli, or Caprese) • Shushi • Jumbo Shrimp with Cocktail Sauce • Cheese Board (3 Cheeses, 3 Meats, Crackers, & Grapes) • Grilled Eggplant with Garlic Roasted Tomato & Ricotta Salaita • Crispy Eggplant Discs with Garlic Marinated Asparagus & Ricotta Mousse • Deviled Eggs - Traditional, Avocado, Bacon, or Jalapeno • Goat Cheese Drizzled with Honey and topped with Almond Slivers • Petit Croissants with Chicken walnut Salad or Turkey Cranberry Salad • Fire Roasted Corn with Tomato Aioli

CONSUMER ADVISORY: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

Pricing

Choose 2 Hot & 3 Cold add 8.80 per person Choose 2 Hot & 3 Cold Premium add 11.80

For Hors D'oeuvres Parties Call for Pricing Grazing Tables – Ask for Details

If you don't see something you are looking for let us know and we would be glad to create a customized package for you that fits your tastes & vision.

31 North Banquets & Catering

Off-Site Bar Packages

BYOB - 10.00

Fresh Fruit Garnishes - Lemons, Limes, & Oranges, Maraschino Cherries, Olives, Classic Mixers, Soda,
Clear Plastic Cups, Plastic Beer Cup, Beverage Napkins, Ice, & Water Station
You Provide the Beer, Wine, & Liquor

Beer, Wine & Soda - 16.80

Choice of Two Beers: Miller Lite, Miller 64, MGD, Coors Lite, Leinenkugel Seasonal, Budweiser, Bud Lite, Corona, or Modelo Choice of Three: Cabernet Sauvignon, Pino Noir, Chardonnay, Pinot Grigio, White Zinfandel, Peach Moscato, or Spiked Seltzer

Beer, Wine, Soda & Rail - 19.80
Includes the Beer, Wine, & Soda Package Plus:
Vodka, Gin, Rum, Spiced Rum, Tequila, Bourbon, Scotch, Brandy, & Amaretto

Beer, Wine, Soda & Call - 26.80

Includes the Beer, Wine, & Soda Package Plus:

Christian Brothers Brandy, Jack Daniels Bourbon, Smirnoff Vodka, Seagram's 7 Whiskey, J&B Scotch, Captain Morgan Spiced Rum, Malibu Coconut Rum, Bacardi Rum, Tanqueray Gin, Jose Cuervo Tequila, & Amaretto

Beer, Wine, Soda & Premium - 33.80 Includes the Beer, Wine, & Soda Package Plus:

Christian Brothers Brandy, Jack Daniels Bourbon, Makers Mark Bourbon, Smirnoff Vodka, Grey Goose Vodka, Dewar's Scotch, Bacardi Rum, Bombay Gin, Captain Morgan Spiced Rum, Malibu Coconut Rum, Jose Cuervo Tequila, & Amaretto

Bar Package is for 4.5 Hours And based on 100 guests or more (Hours may be Extended for an Additional Fee) Craft Beers maybe added for an additional charge

> Prices are per Person in Attendance of your Event Adult – Price as shown Children & Young Adults under 21 – 10.00

> > Package Includes:

Fresh Fruit Garnishes • Classic Mixers • Clear Plastic Cups • Plastic Beer Cups • Cocktail Napkins • Ice Water Station • Set-up & Clean-up • Liability Insurance • Licensed Bartenders

Bartenders

Liability Insurance & Licensed Bartender
One Bartender per 75 guests
(Hourly Rate per Bartender Applies)

Additional Considerations

Wine on the Table – 18.80 per Bottle • Champagne Toast – 3.80 per Person (Corking Fee of \$10.00 Applies for BYOB)

Glass Rentals

Rocks • Tall • Wine • Champagne • Pilsner Beer - 2.00 Each Glass

Add 7.75% Tax • Gratuity not included (Glass Rentals are not Taxed)

31 North Banquets & Catering

Frequently Asked Questions (FAQs)

How do we secure our event date with 31 North?

- To book our services requires a \$750 deposit followed by Monthly or Quarterly Payments
 - · Alternative deposits and payments can be discussed

What are the policies at 31 North for changes after we Secure you services?

- After you secure your date with 31 North the guest count provided is the guarantee (so book for the lowest number of guests you believe you will have) - but there is an unlimited number of guest you can add (up to the venue seating capacity).
- From the time you secure your date and up to 10-Days prior to you event you can make changes to menus, rentals (linen, China, etc.) so, no need to have every detail locked down.
- Tastings are complementary and can be conducted prior to securing your date or after, this is totally at the discretion of our couples.
- 10 Days prior to you event you will have a phone call appointment to discuss all the details of
 your wedding reception including final guest count, menu choices, dietary restrictions, linen,
 china, etc. and all other services to be provided by 31 North. You must schedule this phone call
 meeting in advance.
- After this meeting, all details will be considered final any changes after this date will incur a change order fee of \$250 per Change
- We do our best to maintain our flexibility during the planning process leading up your event let us help you plan your dream wedding with 31 North!

Is Gratuity Included?

 No, we leave tipping up to each client. Most clients though add a 20-30% tip at their 10-day appointment to their invoice.

Does 31 North provide any Rentals?

Yes, we rent China, Silverware, Glassware, Colored Linen & Napkins, & Chafing Dishes. We
also can arrange for other rental though our vendors at a discounted rate, if we do have what
you are looking for.

What time will the 31 North staff arrive?

The staff arrival time is unique to each event and is discussed and agreed upon with each client.
 These arrival times may vary due to traffic conditions though. However, it is usually 2 to 3 hours prior to your event.

What time can I come in and use the Bridal Suite?

 You can come in two hours prior to your event start time. If you need more time, just let us know and we can make arrangements for a Captain to come in earlier

Frequently Asked Questions (FAQs) (Page 2)

Does 31 North have much experience in Catering?

31 North provides catering to over 800 to 900 events annually, serving over 75,000 guests a
year from VIP events, Weddings, Corporate Events, Concerts, Movie Sites, Baby & Bridal
Showers, Graduations, Fundraisers, Funeral Lunches, Manufacturing Facilities, Senior Homes,
Schools, Sports Events, Open Houses, Chamber Mixers and events at multiple other venues &
private homes. We have catered events as large of 900+ guest in addition to small events. We
can customize our services to fit you needs.

Do you have a food license?

 Yes 31 North is fully licensed by the McHenry County Health department and undergo periodic & annual inspections.

Do you have workmen's compensation Insurance?

· Yes, All of Our staff has workman's Compensation Insurance

Does 31 North provide Bartenders and are they Licensed?

 Yes, we provide a full range of Bar Services – from Bar packages such as BYOB, Beer & Wine, Rail, Call & Premium. All of our bar services and Bartenders are fully licensed and insured.

Do you Serve Shots?

 Our liability Insurance does not allow shots, neat drinks, or on the rocks. Every drink needs a mixer

What Time Does the Bar Close?

The Bar Closes 30 Minutes Prior to the End of Your Event.

Is it OK if my guests have a dietary Restrictions?

 Yes, We can prepare Vegetarian, Vegan, Gluten Free (however we do bake our own bread in house), Dairy Free, etc. Meals. Please let us know the dietary restrictions your guests have and we can help plan on the ways we can accommodate them.

What is the difference between a Garden Salad and the 31 North Signature Salad?

- Garden Salad: Iceberg Lettuce with Sliced Cucumbers, Tomatoes, Shredded Red Cabbage & Carrots
- 31 North Signature Salad: Field greens, Roman Lettuce, Sliced Cucumbers & Tomatoes, and Shredded Carrots & Red Cabbage

What does your staff wear?

Our staff dresses in Black Pants, Black Shoes, & a Black Polo Shirt with a 31 North Logo

31 North Banquets & Catering

Frequently Asked Questions (FAQs) (Page 3)

When can I bring in My Décor?

During your 10-day phone appointment we can schedule a time for you to bring in your décor.
 It should be noted that we do not allow Glitter, Bubbles, Rice, Confetti or other similar items. If these are used a cleaning fee will be assessed of \$350

Does 31 North Setup the Décor?

• 31 North will set up small items for you, for larger decorating items please make arrangements during the 10-day phone meeting to schedule a time for your family & friends to set up the room

Do I need to have the guest's cards with their meal choice on them?

 Yes – you may use a picture, Symbol, or written items. You will also need to provide a seating chart with the table numbers, guest names & meal choice, & any dietary restrictions.

Can we call with questions in general - not only food, staff & timeline questions?

Yes, we are available to discuss question about your event (even if it is for services not directly
provided by 31 North). We are here to help make your event as smooth as possible